

ABSTRACT OF THE DISCLOSURE

A coated powder comprising a core substance of a flavor-containing composition or the like is provided which, when used to impart flavor to foods, beverages or
5 fragrant cosmetics, does not undergo deterioration or disappearance of flavor in spite of heat treatment, which gives off flavor in a controlled manner of gradual and lasting release within the mouth upon uptake, and which shows an excellent oxidation stability. The coated powder
10 is obtained by spraying a solution of a coating material containing a fractionated yeast cell wall and at least one member selected from the group consisting of viscous polysaccharides, oligosaccharides, hardened fats and oils, waxes, sugar alcohols and starch hydrolyzates against a
15 core substance in a powdery or granular form of 30 to 3000 μm in an average particle size to thereby coat the core substance with 0.05 to 1.5 parts by weight of the coating material per 1 part by weight of the core substance.